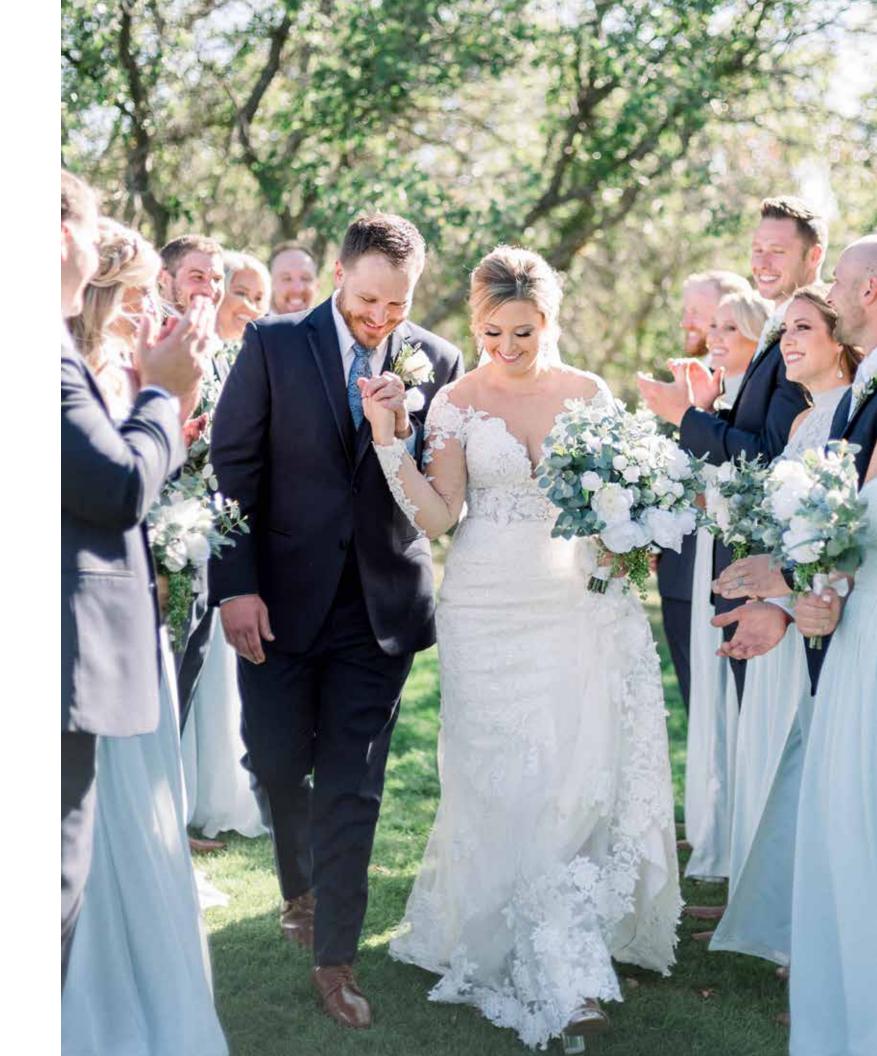


# ABOUT THE OAKS

Located just 25 minutes south of downtown Denver, The Oaks seamlessly blends vintage charm with the modern amenities. Originally designed by world famous architect Paul Thoryk and previously known as TPC Plum Creek Clubhouse, The Oaks is the premier choice for weddings and events of both grand and intimate nature.

Overlooking the 18th hole of the beautiful Plum Creek golf course with exquisite views of Castle Rock's famous monument, The Oaks is truly one of a kind.

The Oaks offers a first-class experience through its 2 story vaulted ceilings with massive oak beams and dramatic windows throughout, bright and sun-filled ballroom, sophisticated and warm cocktail lounge area, game room, bridal suite with spa, groom's room with golf simulator and all around top of the line finishes. Customize the flow of your event and choose how each unique space, inside and out, will best serve your vision.





The Ballroom

Newly Remodeled ballroom with seating up to 200. Wow your guests with our traditional touches and spectacular views from every seat.



The Oak Room

This Art Deco inspired room is perfect for your cocktail hour or reception...or both!

Retro lighting and soft seating allows for parties of all types.



## **Ceremony Sites**

We have several options for your ceremony no matter season or weather. Enjoy the awe inspiring views to Castle Rock or get a more natural feel with our fully matured Scrub Oak as a backdrop. Either setting will give you and your guests unique and lasting memories for a lifetime.

## Venue Rental

FRIDAYS (3pm-11pm)

6,000

FRIDAY BUYOUT (10am-11pm)

8,000

SATURDAY (3pm-11pm)

9,000

SATURDAY BUYOUT (10am-11pm)

11,000

SUNDAYS (3pm-11pm)

5,000

SUNDAY BUYOUT (10am-11pm)

7,000

WEEKDAYS (3pm-11pm)

3,000

WEEKDAY BUYOUT (10am-11pm)

5,000

AM BRUNCH WEDDING (7am - 2pm)

3,000

\* HOLIDAY RATES MAY APPLY

## Rental Includes

BALLROOM FOR SEATING UP TO 200

DECO STYLE PARTY ROOM

CEREMONY SITE

TABLES AND X-BACK CHAIRS

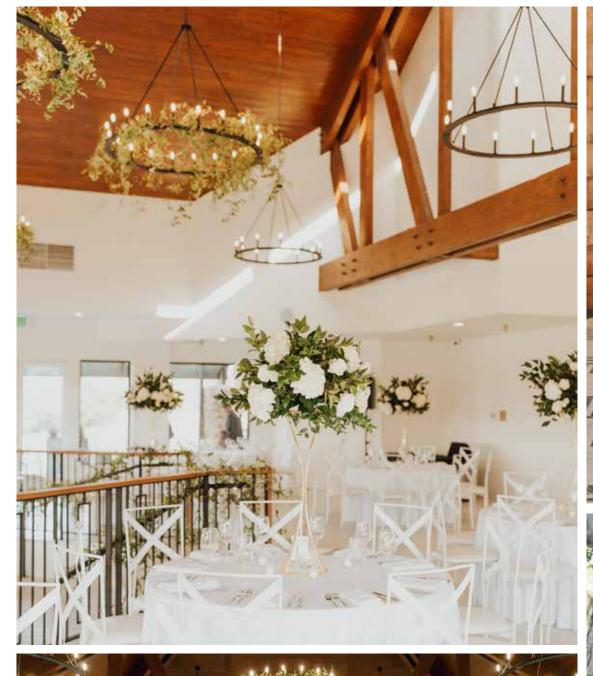
STANDARD TABLE LINENS AND NAPKINS

CHINA, GLASSWARE AND FLATWARE

PRIVATE BRIDAL SUITE WITH SPA

GROOMS ROOM WITH GOLF SIMULATOR





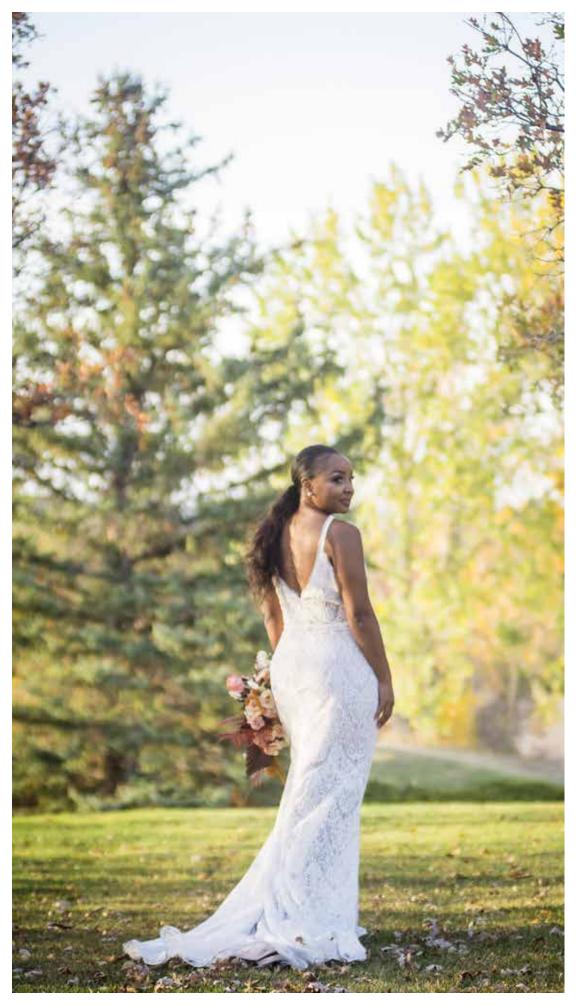








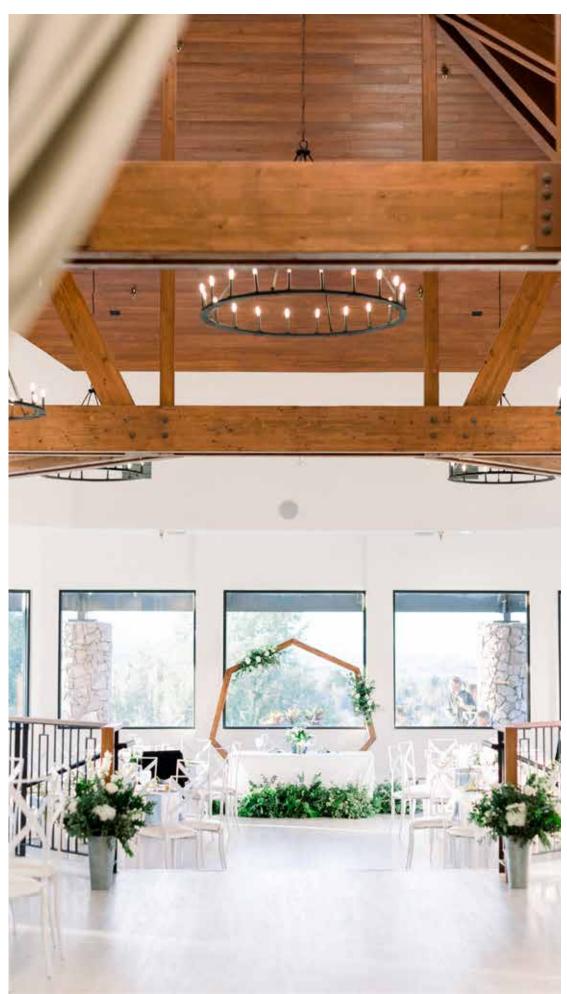














## \$58/PERSON

INCLUDES
TWO PASSED HORS D'OEUVRES
ONE SALAD
ONE ENTREE
TWO SIDE DISHES

## \$62/PERSON

INCLUDES
TWO PASSED HORS D'OEUVRES
ONE SALAD
GUEST CHOICE PLATED
TWO SIDE DISHES

## \$66/PERSON

**INCLUDES** 

TWO PASSED HORS D'OEUVRES
ONE SALAD
DUAL ENTREE
TWO SIDE DISHES

The Oaks is a full-service venue with experienced service staff. Executive Chef Rhett Montague, CEC has put together a full range menu for your guests to enjoy. Of course, any menu can be customized if you have something specific in mind. The pricing includes your choice of service style.

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The process of selecting your menu is quite simple. During our off season, we invite you to one of our tasting events. This get together allows you to sample the many different menu options we provide within a relaxed dining experience.

In addition to the tasting, we will work with you on some planning details including timelines and decor setup. We are happy to help out in any way that we can during the wedding planning process.

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Here is the link to our most recent <a href="https://theoaks.com/the-oaks-menu/">https://theoaks.com/the-oaks-menu/</a>

## PASSED HORS D'OEUVRES

### THE OAKS CRAB CAKE

Lump and Claw blue crab meat with just enough bread crumbs to hold them together and spiced just right.

### BEEF WELLINGTON WITH BLEU CHEESE

Beef tenderloin topped with bleu cheese and mushroom duxelle wrapped in puff pastry.

ADDITIONAL PASSED HORS D'OEUVRES \$4/PERSON

## **SALAD COURSE**

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## THE STEAKHOUSE WEDGE

Baby iceberg wedge with crisp bacon lardons, buttermilk bleu cheese, grape tomato, julienne red onion dressed with cracked black pepper ranch.

### **MAIN COURSE**

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Based on Dual Entree Selection

### GRILLED FLAT-IRON STEAK

USDA choice flat iron steak grilled to perfection topped with au poivre sauce.

### SKUNA BAY SALMON

Grilled and Topped with a Creole Cream Sauce

MIXED MUSHROOM RISOTTO

and

ROASTED BABY CARROTS and ASPARAGUS



## **ADDITIONAL STATIONS**

**Prices Vary** 

## SEAFOOD STATION

Court bouillon poached shrimp, fresh shucked oysters, assorted local hot sauces, cocktail sauce.

### WHITE CHEDDAR MAC&CHEESE

Chopped bacon, scallions, sauteed mushrooms, fried onion strings, truffle oil, sun-dried tomatoes, parmesan cheese.











## Getting ready with your ladies

A lot of brides and their bridesmaids overlook planning for the morning of the wedding day. Yet think about it – the getting ready portion of your morning could be quite lengthy if the ceremony starts later in the afternoon. Many wedding ceremonies are planned to start around the 5:00 pm time-frame. The morning is the only real downtime you have on the big day to reflect before the curtains are drawn back and the show begins. Why not do it all in one place so you don't need to deal with the logistics of traveling to a venue after your makeup is done?

Our 3,000 square foot bridal suite was purposely designed with wedding photographers in mind. So many venues forget how important the getting ready photos are. Our bridal suite is staged with several photo worthy backdrops for what will be some of the most beautiful, emotional and intimate photos of the day. The hanging bed is a perfect prop for you and your ladies to get amazing photos to start the day. The warm white walls give you a simple and elegant backdrop for the dress, flowers and any other wedding details you've pulled together! Enjoy champagne toasts on the attached balcony, enjoy a relaxing steam, get a massage and have lunch with the most important ladies in your life. We can put together anything from simple getting ready snacks to a full sit down meal.

Come and enjoy the morning with an all day buyout, but if you have another location to get ready before the wedding, the bridal suite still offers amazing photographic opportunities and plenty of space to spread out while getting dressed.

# WEDDING PARTY

## The Groom and his men

Okay, we're kinda joking here but kinda not: What are the groomsmen actually doing on the morning of the wedding—while the bride, bridesmaids, and groom are off getting glammed up or making sure every last tablescape detail is in place? Most wedding parties designate one room for the groom's attendants to hang out, get ready, pop open cans of morning beer, and maybe watch YouTube videos on how to tie a bow tie or put on a boutonniere. Again, we kid. But all jokes aside, we'd like to raise an important question: What should the groomsmen be doing the morning of the wedding?

Here at The Oaks, that is a simple answer, golf, shoot pool, throw some pucks on the shuffle board or maybe play a little poker! We have two options for the groom and his men to have a morning to remember. First, our golf simulator room is appointed with the state of the art Trackman simulator to hone in the game, play capture the flag, have a long drive competition or play one of the amazing courses from around the world. If a real round is what they are after, we are happy to help book tee times on Plum Creek Golf Club to get out a swing some sticks before the big event.

Our second getting ready option is our game room which boasts dark oak walls with more of a cigar lounge feel...and although smoking is not allowed inside, you can enjoy a pool table, shuffle board and a poker table to play some games while getting ready. Whichever option you choose you'll have plenty of space to enjoy getting ready for a memorable day.



## SODA, TEA & COFFEE

Included in all Bar Packages \$5 / Person without Bar Package

### **BEER & WINE**

\$30 / person (four hours)

\$5 / person (each additional hour)
COASTAL VINES (ALL VARIETALS)

DOMESTIC BEER

## **HOUSE BAR**

\$35 / person (four hours)
\$6 / person (each additional hour)
COASTAL VINES (ALL VARIETALS)
DOMESTIC BEER

CANE RUM, FOUR ROSES WHISKEY, GORDON'S GIN, VANJAK COLORARO VODKA, SCORESBY SCOTCH, PEPE LOPEZ TEQUILA

## **CALL BAR**

\$40 / person (four hours) \$7 / person (each additional hour)

# ALL OF THE HOUSE BAR PLUS CORONA

SMIRNOFF, TANQUERAY, JOHNNIE RED, JACK DANIELS, JIM BEAM, JAMESON, BACARDI, EL JIMADOR TEQUILA, CAPTAIN MORGAN

## **PREMIUM BAR**

\$45 / person (four hours) \$8 / person (each additional hour)

ALL OF THE CALL BAR PLUS FAT TIRE AND BLUE MOON

TITOS, KETEL ONE, CROWN ROYAL, MAKERS MARK, HENDRICKS GIN, GLENFIDDICH, DON JULIO BLANCO

## **ULTRA PREMIUM BAR**

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\$55 / person (four hours) \$10 / person (each additional hour)

ALL OF THE PREMIUM BAR PLUS
EVERY BEER OPTION WE HAVE AVAILABLE
CHANDON CHAMPAGNE, WHITE CLAW

LAWS WHISKEY, BALVENIE 12 YEAR, WOOD-FORD, DON JULIO ANEJO AND REPOSADO

## **BRUNCH BAR**

\$25 / person (morning events only)

DOMESTIC BEER & HOUSE WINE BAR PLUS MIMOSAS & BLOODY MARYS

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\*\*\*ALL BAR ITEMS SUBJECT TO CHANGE AND AVAILABILITY





# **CRAFT**UPGRADES

\$5 / person for 2 bottle selections from:

White Claw
Great Divide
New Belgium
Odell
Oskar Blues
Ska
and more . . . .

# CHAMPAGNE WELCOME OR TOAST

\$3 / person with a bar package \$5 / person without



Extensive Wine upgrades available

A little something

extra

SOME EASY ADDITIONS
TO COMPLETE THE PACKAGE

For those who expect the best for their guests, please check the full menu of potential wine upgrades!



## EXTRA SNACKS

LATE NIGHT

Starting at \$6/person

# CLASSIC GOLD FLATWARE

\$2 / person

# GETTING READY LUNCH

Starting at \$20 / person Check out our menu

https://theoaks.com/the-oaks-menu/





Site Fee	\$3,000	(Thursday evening site fee)
Food	\$5,800	(One entrée buffet @ \$58/guest x 100 guests)
Bar	\$3,000	(4 hour Beer & Wine Package @ \$30/guest x 100 guests)
Tax	\$695	(Based on 7.9% of the Food & Beverage)
Service	\$1,848	(Based on 21% of the Food & Beverage)
TOTAL	\$14,343	

Site Fee Food Bar Tax Service

\$11,000 (Saturday Buyout 10am-11pm)

\$6,600 (Two entrée buffet @ \$66/guest x 100 guests)

**\$4,000** (4 hour Call Bar Package @ \$40/guest x 100 guests)

**\$837** (Based on 7.9% of the Food & Beverage)

\$2,226 (Based on 21% of the Food & Beverage)

**TOTAL** 

\$24,663

Special thanks to our amazing vendors for providing such wonderful photography.

#### **PHOTOGRAPHY**

Two One Photography

For The West and Wild

Laura Wolfgang

Jordan Katz

Allison Easterling

Elevate Photography





### CONTACT

321 Players Club Drive Castle Rock, CO 80104 info@theoaks.com 303.660.9000